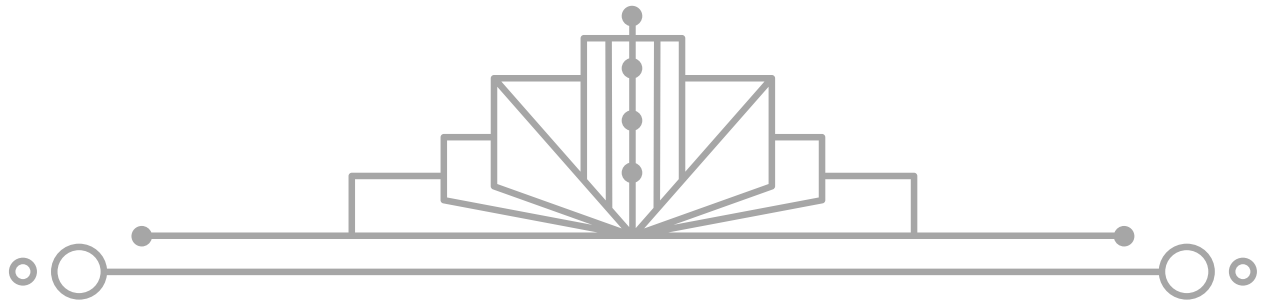




ZIEGFELD
BALLROOM



MITZVAH MENU

SPRING/SUMMMER 2023



COCKTAIL HOUR

PLEASE SELECT EIGHT TOTAL BUTLER PASSED HORS D'OEUVRES

VEGETARIAN

CRUSTED JAPANESE SWEET POTATO (VT)

Sriracha Aioli

PORT SALUT POPPERS (VT)

Candied Jalapeño Jam | Smoked Salt

EGGPLANT "MEATBALLS" (VT)

Chermoula

MAC & CHEESE (VT)

Tomato Jam

MUSHROOM ARANCINI (VT)

Parsley | Parmesan

PERUVIAN POTATO CUP (GF) (VT)

Comté Fondue

PINK PEPPERCORN POTATO (GF) (VT)

Lemon Cream | Smashed Peas | Pea Tendril

FIGS IN A BLANKET (VT)

Goat Cheese | Poppy | Açai Berry

PEAR & GORGONZOLA FLATBREAD (VT)

Arugula | Truffle | Sweet Crème

FARMER'S DEVEILED EGG (GF) (VT)

Pickled Shallots | Spanish Paprika

BURRATA & TOMATO (GF) (VT)

Virgin Oil | Micro Basil | Balsamic Pearls

ASPARAGUS TART (VT)

Ricotta Cheese | Pickled Mushroom | Lemon

VEGAN

AVOCADO TOAST (V)

Radish | Micro Herbs | Chia Seeds

TEMPURA BUFFALO CAULIFLOWER (GF) (V)

Micro Celery

BRÛLÉE FIG (GF) (V)

Black Garlic Tofutti Cream

Micro Radish Sprout | Corn Papadum

SPICY MANGO MAKI ROLL & CHILLED SAKE SHOOTER (GF) (V)

Black Rice | Avocado | Mango | English Cucumber

SWEET TREE ROLL (GF) (V)

Black Rice | Avocado | Sweet Potato

Alfalfa Sprouts | Toasted Cayenne Sauce

YELLOW TOMATO GAZPACHO (GF) (V)

Niçoise Olive | Smoked Tofu | Herb Oil | Lime Tofutti Cream

BAR SNACKS

TRUFFLE POTATO CHIPS

(gf) gluten free (v) vegan
(vt) vegetarian



COCKTAIL HOUR
CONTINUED

FROM THE SEA

AHI POKE

Sesame Cornet | Chili Oil | Tobiko

TUNA NIÇOISE (GF)

Haricots Verts | Tomato | Aioli | Micro Basil

TUNA IN A NEST

Sesame Yuzu Vinaigrette | Tobiko | Micro Shiso

SALMON TARTARE (GF)

Potato Fritter | Chive

SMOKED SALMON MOUSSE (GF)

Salmon Roe | Cucumber Cup | Chive Baton

SMOKED SALMON BENEDICT

Quail Egg | Micro Arugula | Brioche
Aji Amarillo "Hollandaise"

SNAPPER CEVICHE (GF)

Chili | Pink Salt | Corn Tostada | Avocado Emulsion

COCONUT SHRIMP BEIGNETS (GF)

Carrot - Ginger | Bonito

SHRIMP COCKTAIL (GF)

Vodka - Cocktail Horseradish | Citrus

MARYLAND CRAB CAKE

Yellow Tomato Aioli | Basil

CRAB SALAD (GF)

Watermelon Radish | Avocado | Lime | Shaved Nori

SMOKED EEL

Sesame | Black Rice | Enoki | Kabayaki Glace

LOBSTER TART

Basil Crème Fraîche | Crispy Ginger

LOBSTER ROLL & THE POE (CAMPARI COCKTAIL)

Brioche | Chive

POULTRY

CHICKEN BAO BUN

Carrot | Cilantro | Cucumber | Kimchi | Sriracha Mayo

KOREAN CHICKEN SLIDER

Gochujang Fried Chicken | Kimchi Slaw | Sriracha Aioli

CHIPOTLE CHICKEN TACO & MARGARITA (GF)

Avocado - Lime Purée | Micro Cilantro

BUFFALO CHICKEN MEATBALL

Micro Celery | Blue Crème | Crisp

CHICKEN & WAFFLE

Maple

CHICKEN WALDORF SALAD (GF)

Apple

DUCK CONFIT

Sweet Potato | Cherry Jam

DUCK SPRING ROLL & SAKE SHOOTER

Sake Plum Glaze

SOUR CHERRY DUCK

Papadum Crisp | Sour Cherry Gastrique | Thyme Sprig

(gf) gluten free (v) vegan
(vt) vegetarian



COCKTAIL HOUR
CONTINUED



BEEF

BBQ SHORT RIB (GF)

Roasted Corn Polenta | Poblano

MANGO SHORT RIB (GF)

Coconut Risotto with Lime Zest

SHORT RIB RIGATONI

Tomato Sauce | Crispy Basil

SHORT RIB SLIDER

Tomato Jam | Potato Bun

CLASSIC SLIDER & A PETITE MUG OF LAGER

Garlic Aioli | Pickle | White Cheddar | Brioche Bun

MEAT LOAF & MASHED (GF)

Brussel Leaf | Balsamic Glaze

BIRRIA TAQUITO SHOOTER (GF)

Bone Broth Consommé Shooter | Lime Crema

REUBEN FRITTER

Corned Beef | Sauerkraut | Swiss | Russian Dressing

STEAK FRITES

Seared Sirloin | Bordelaise Onion Jam

Chive Potato Pancake

TENDERLOIN (GF)

Potato Galette | Corn Soufflé | Asparagus

RIBEYE RICE CAKE (GF)

Carrot Ginger Wasabi | Mirin Glaze | Black Sesame Seeds

FRANK EN CROUTE

Whole Grain Mustard

PORK & LAMB

SUNNY SIDE UP BLT

Quail Egg | Black Pepper Aioli | Brioche

CUBAN

Pickle | Spiced Mustard | Swiss

BRAISED LAMB TACO (GF)

Piri Piri Chutney

LAMB MEATBALL & SPAGHETTI

Fra Diavolo

LAMB TENDERLOIN WELLINGTON

Wild Mushroom Purée | Blueberry Compote

BONELESS LAMB LOLLIPOP

Pretzel | Mint Chimichurri

***BONE-IN LAMB CHOP (GF)**

Cilantro - Mint Labneh

**SUPPLEMENTAL CHARGE*

(gf) gluten free (v) vegan
(vt) vegetarian

STATIONS
PLEASE SELECT THREE

SLIDER BAR

FRENCH FRY BAR (VT)

Old Bay | Truffle Oil | Balsamic Ketchup | Garlic Parmesan | Chili Flakes

SALT & VINEGAR CHIPS | PICKLE SPEARS

PLEASE SELECT THREE FROM BELOW:

GRILLED BEEF BURGER

Aioli | Crispy Shallots | Thunder Pickle | Potato Bun

THE CADILLAC

American Cheese | Mayo | Bibb Lettuce | Tomato White Onion | Sesame Seed Bun | Optional Bacon

GRILLED CHICKEN BURGER

Honey Mustard | Thunder Pickle | Potato Bun

CHICKEN PARM SLIDER

Mozzarella | Marinara Sauce | Garlic Knot

PLANT BASED BURGER (VT)

Vegan Cheese | BBQ Sauce | Crispy Shallots | Potato Bun

CITY ISLAND FISH SANDWICH

Fried White Fish Filet | Tartar Sauce | Lemon | Potato Bun

LATIN FLAVORS

SWEET & SPICY SHORT RIB TACO (GF)
Avocado Yogurt | Jalapeño | Cotija | Cilantro

FRIED SNAPPER TACO (GF)
Jalapeño Cream | Lime

CHICKEN TINGA TACO (GF)
Salsa Verde | Cabbage | Cilantro

MUSHROOM MOLE TACO (VT)

SPINACH & CHEESE EMPANADA (VT)

QUINOA STUFFED CHILE VERDE (V)
Guajillo Salsa

CHILE - LIME MANGO & JICAMA SALAD (GF) (VT)

CHIPS N' CONDIMENT BAR

Plantain Ribbons | Blue & Yellow Corn Chips | Guacamole
Roasted Tomato Pico | Salsa Verde | Queso Fresco | Hot Sauces | Limes

TOUR DE FRANCE

1 Chef Attendant per Station at \$400.00 per Chef

CHEESE FONDUE (VT)

Pickled Fennel | French Radish | Cornichon
Fingerling Potato | French Baguette

COD BRANDADE

Potato | Lemon | Herbed Breadcrumbs

DUCK CONFIT CASSOULET

White Bean | Chicken Apple Sausage

OR

COQ AU VIN

Boneless Chicken | Mushroom | Red Wine

CAULIFLOWER & POTATO GRATIN (GF) (VT)

PISSALADIÈRE

Caramelized Onion | Anchovies | Kalamata Olive

SPINACH SALAD (GF) (V)

Mushrooms | Torn Croutons

On the Side: Warm Bacon Dressing (GF) & Sherry Vinaigrette (GF) (V)

COUNTRY PÂTÉ EN BAGUETTE

Brie

OLIVE TAPENADE | SOURDOUGH BOULE

ABSINTHE FOUNTAIN

TASTE OF THE MEDITERRANEAN

SEAFOOD PAELLA (GF)

Chicken | Chorizo | Scallops | Mussels | Clams
Piquillo Peppers | Peas | Saffron Rice

HAWAWSHI PITA

Beef | Onion | Peppers | Parsley

GREEK MEATBALLS

Ground Lamb | Lemon | Tzatziki

BABA GHANOUSH (GF) (V)

Urfa Biber

SPANIKOPITA (VT)

MOUSSAKA ROLLATINI (GF)

Ground Beef | Zucchini

HORIATIKI SALAD (GF) (VT)

Tomato | Feta | Cucumber | Kalamata Olives | Greek Vinaigrette

GRILLED FLATBREADS | PITA

TAPAS

Serrano Ham | Manchego | Cured Olives | Marinated Peppers
Borlotti Beans & Farro | Stuffed Grape Leaves | Roasted Chilies
Oven Dried Tomatoes | Charred Lemon

STATIONS
CONTINUED

SOUTHERN FLAIR

BUTTERMILK FRIED CHICKEN & WAFFLES

Honey - Dijon

BBQ BRISKET

&

CREOLE SHRIMP (GF)

Served with White Cheddar Grits

MAC N' CHEESE (VT)

Herb Breadcrumbs

FRIED CAULIFLOWER (GF) (V)

Green Goddess Sauce

SHAVED COLLARD GREENS & CANNELLINI BEAN SALAD (GF) (V)

Roasted Peppers | Grilled Onions | Lemon Garlic Oil

JALAPEÑO CORN BREAD (VT)

Maple Butter

BUILD-YOUR-OWN
BURRATA BAR

1 Chef Attendant per Station at \$400.00 per Chef

TOPPINGS:

Crispy Prosciutto
Strawberries (GF) (VT)
Seasonal Stone Fruit (GF) (VT)
Baby Arugula (GF) (VT)
Heirloom Tomatoes (GF) (VT)
Cherry Tomatoes (GF) (VT)
Crispy Quinoa Gremolata (VT)
Cured Olives (GF) (VT)
Pepperonata (GF) (VT)
Cucumbers (GF) (VT)

English Peas (GF) (VT)
Fava Beans (GF) (VT)
Parmesan Frico (GF) (VT)
Basil (GF) (VT)
Sea Salt (GF) (VT)
Fresh Ground Peppercorns (GF) (VT)
Basil Pesto (GF) (VT)
Balsamic Reduction (GF) (VT)
Spanish Green Olive Oil (GF) (VT)

ACCOMPANIED BY:

Smoked Paprika Croutons | Grilled Artisanal Breads | Crostini | Flatbreads

TASTE OF K-TOWN

KOREAN FRIED CHICKEN SLIDER

Farm Kimchi | Sesame | Potato Roll

PORK PAN FRIED DUMPLING

Displayed in Bamboo Steamer

KOREAN FRIED RICE WITH BULGOGI BEEF (GF)

SALMON POKE

Sticky Rice | Seaweed Salad
Asian Pear | Furikake | Wonton Crisps

SPICY RICE CAKE (GF) (V)

Sweet Chili Cilantro Sauce

SEAWEED & CUCUMBER SALAD (GF) (V)

COLD MAPO TOFU SALAD (GF) (V)

ACCOMPANIMENTS

Korean Style BBQ Sauce | Soy Plum Sauce
Sweet Chili Sauce | Ponzu Sauce | Kimchi

OPTIONAL UPGRADES:

*WAGYU RICE CAKE

*UNI SHOT

(*SUPPLEMENTAL CHARGE)

PAN ASIAN

GRILLED SPICY SHRIMP BAO BUN (GF)

Spicy Aioli | Shaved Cabbage

DUMPLINGS

Chicken | Vegetable (VT)

BEEF & BROCCOLI IN TAKE-OUT BOXES
WITH CHOPSTICKS (GF)

CHILLED SOBA NOODLES

IN TAKE-OUT BOXES WITH CHOPSTICKS
Carrot | Peppers | Scallion | Cilantro | Sesame Sauce

MIRIN GLAZED TOFU & KIMCHI FRIED RICE (GF) (V)

Tofu Stir Fry | Marinated Mushrooms | Tatsoi

SAUCES

Teriyaki | Ponzu | Chili Oil | Hot Mustard | Sriracha

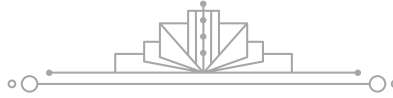
CRUNCHIES

Crispy Wontons | Lotus Chips | Cashews | Nori

OPTIONAL UPGRADE:

*DISPLAY OF CHEF'S SELECTION OF SUSHI

(*SUPPLEMENTAL CHARGE)



STATIONS CONTINUED

ARTISANAL PIZZA

DISPLAYED ON WOODEN PIZZA PEELS

FRESH TOMATO & BASIL (VT)

Mozzarella

ITALIAN SAUSAGE

Tomato Sauce | Mozzarella

ARTICHOKE & SOPPRESSATA

Arugula | Tomato Sauce | Mozzarella

GRILLED EGGPLANT & OLIVE (VT)

Ricotta

PLATTERS OF GRILLED VEGETABLES (GF) (V)

Olive Oil | Balsamic Glaze

CLASSIC CAESAR SALAD

Anchovies | Croutons

CONDIMENTS

Garlic Infused Olive Oil | Basil Pesto | Grated Parmesan
Chili Flakes | Dried Oregano | Fresh Ground Peppercorns

LOWER EAST SIDE

1 Chef Attendant per Station at \$400.00 per Chef

CURED PASTRAMI (GF)

Carved to order

SMOKED & CURED FISH

White Fish | Gravlox Cured Salmon
Minced Onion | Lemon | Capers | Chopped Egg

HERRING FILET IN CREAM SAUCE (GF)

CHOPPED CHICKEN LIVER (GF)

Caramelized Onion

CORNED BEEF REUBENS

POTATO KNISH

PICKLES (GF) (V)

ACCOMPANIMENTS

Deli Mustard | Russian Dressing | Dilled Crème Fraîche
Coleslaw | Black Bread | Bagel Crisps | Cocktail Rye

MAC & CHEESE BAR

1 Chef Attendant per Station at \$400.00 per Chef

PARMESAN MAC N' CHEESE WHEEL

FUSILLI PASTA (VT)

TOPPINGS:

Southern Fried Chicken Bites
Toasted Herb Breadcrumbs (VT)
Bacon Bits
Italian Sausage

Lobster
Peas (GF) (VT)
Cauliflower (GF) (VT)
Diced Jalapeño (GF) (VT)

Wild Mushrooms (GF) (VT)
Broccoli Florets (GF) (VT)
Diced Tomatoes (GF) (VT)
Crispy Shallots (GF) (VT)

CONDIMENTS

Basil | Olive Oil | White Truffle Oil

JALAPEÑO CORN BREAD (VT)

Maple Butter



STATIONS
CONTINUED



STEAKHOUSE

1 Chef Attendant per Station at \$400.00 per Chef

ROASTED STRIP LOIN (GF)

Pearl Onion Agrodolce | Smoked Butter
Horseradish Crème Fraîche

GRILLED CHICKEN BREAST (GF)

Roasted Wild Mushrooms
Lemon - Thyme Natural Jus

PETIT TWICE BAKED POTATOES (GF) (VT)

BABY GEM SALAD (GF) (VT)
Buttermilk Blue | Golden Beets | Currants
Dried Cranberries | Lemon Dressing

GRUYÈRE CREAMED SPINACH (VT)

Crispy Parmesan Breadcrumbs

ACCOMPANIMENTS

Parker House Rolls | Pink Salt | Peter Luger Sauce

OPTIONAL UPGRADE:

***SHRIMP COCKTAIL**

Cocktail Sauce | Lemon
(*SUPPLEMENTAL CHARGE)

RUSTICA

1 Chef Attendant per Station at \$400.00 per Chef

CHARCUTERIE

&

RUSTIC ITALIAN CHEESE COLLECTION

CHEESE TORTELLINI (VT)

Hen of the Woods | Spring English Peas
Parmesan Reggiano Hollowed Cheese Wheel

CLASSIC BEEF MEATBALLS

Chunky Tomato - Basil Sauce

HERBED POLENTA (VT)

MUSHROOM ARANCINI (VT)

Parsley | Parmesan | Pepperoncini

RIBOLLITA SALAD (V)

Cannellini Beans | Celery | Carrots | Parmesan
Croutons | Red Wine Oregano Vinaigrette

ANTIPASTI (VT)

Roasted Campari Tomato | Marinated Mushroom
Orange & Rosemary Olives | Roasted Peppers | Mozzarella
Grilled Fennel & Asparagus | Olive Tapenade

ACCOMPANIMENTS

Ciabatta | Flatbreads | Grissini | Parmesan | Chili Flakes | Herbs

STEAKHOUSE SUPPLEMENTS & UPGRADES

ADDITIONAL CHARGES APPLY

MAPLE GLAZED TURKEY BREAST (GF)

Sage Pan Sauce

SALMON WELLINGTON

Lemon-Dill Beurre Blanc

BOURBON BBQ SMOKED BRISKET

Luger BBQ | Onion Frizzle

CHARRED BEEF TENDERLOIN (GF)

Truffle Demi-Glace

CHIMICHURRI MARINATED TRI TIP (GF)

Coriander Jus

SUNDRIED TOMATO CRUSTED PORK LOIN (GF)

Apple Cider - Rosemary Reduction

MOLASSES GLAZED PAVE HAM (GF)

Mustard Seed Butter Sauce

OREGANO ROASTED LEG OF LAMB (GF)

Grilled Stone Fruit | Mint Pistou

ROSEMARY RUBBED PRIME RIB (GF)

Horseradish Demi-Glace

ROASTED RACK OF LAMB (GF)

Rosemary Jus | Pomegranate Reduction

TOMAHAWK (GF)

Shaved Truffles | Brown Butter | Smoked Sea Salt

UPGRADED STATIONS

*ADDITIONAL CHARGES APPLY

* SUSHI

VARIETY OF SUSHI ROLLS INCLUDING BUT NOT LIMITED TO THE SELECTIONS BELOW BASED ON AVAILABILITY

1 Chef Attendant per Station at \$400.00 per Chef

RAINBOW MAKI

Kani | Avocado | Cucumber Roll
Topped with: Tuna | Salmon
Yellowtail | Avocado | Tobiko

SPICY KANI ROLL

Spicy Tuna | Tempura Crunch | Cucumber
Topped with Kani Salad

PHOENIX MAKI

Shrimp Tempura Roll
Topped with: Spicy Tuna | Scallions | Tobiko

GREEN DRAGON MAKI

Eel Cucumber Roll
Topped with: Avocado | Eel Sauce

MANGO SUMMER ROLL

Spicy Salmon | Tempura Crunch | Cucumber
Topped with: Mango | Tobiko

FUJI MAKI

Tuna | Salmon | White Fish | Avocado

CALIFORNIA MAKI

Kani | Cucumber | Avocado

SALMON AVOCADO MAKI

SHRIMP TEMPURA MAKI
Shrimp Tempura | Cucumber | Avocado

SPICY TUNA CRUNCH MAKI

FUTO MAKI

Egg | Kani | Oshinko | Cucumber | Carrot | Avocado

VEGETABLE ROLL

Cucumber | Avocado | Carrot | Forbidden Rice

SWEET POTATO ROLL

EDAMAME

SEAWEED SALAD

SUSHI & SASHIMI

SALMON TUNA
WHITE TUNA
YELLOW TAIL
TAMAGO

* SEAFOOD BAR

1 Chef Attendant per Station
at \$400.00 per Chef

STEAMED JUMBO SHRIMP

Classic Cocktail | Creamy Remoulade
Charred Lemons

EAST COAST OYSTERS ON THE HALF SHELL

Classic Mignonette | Hot Sauce
Horseradish Crème

LITTLE NECK CLAMS ON THE HALF SHELL

Lemon

FRUTTI DI MARE

Calamari | Lobster | Scallops | Green Olives
Yellow Roasted Peppers | Celery

*OPTIONAL UPGRADES:

STONE CRAB CLAWS
CHILLED MAINE LOBSTER TAILS
KING CRAB LEGS

* CAVIAR

KALUGA CAVIAR & SALMON ROE (GF)

HOUSE CURED LOX (GF)

PASTRAMI CURED SALMON (GF)

CONDIMENTS

Pickled Red Onion | Capers
Dilled Crème Fraîche | Bagel Crisps
Potato Pancakes | Lavash
Toast Points | Buckwheat Blini

CHILLED VODKA DISPLAY

* PEKING DUCK

1 Chef Attendant per Station
at \$400.00 per Chef

CARVED PEKING DUCK

ROLLED INTO MANDARIN CREPES
Scallions | Carrots | Radish | Cucumber
Cilantro | Hoisin | Plum Sauce

INDIVIDUAL SUSHI BENTO BOX

CHEF'S SELECTION OF SUSHI
Cucumber | Wasabi | Tamari

SEAWEED SALAD

* OYSTERS MOBILE

1 Chef Attendant per Station
at \$400.00 per Chef

EAST & WEST COAST OYSTERS

Seasonal & Oyster Purveyor

Recommendations Via Chef

CONDIMENTS

Horseradish Cocktail
Yuzu Vinaigrette



PASSED SMALL PLATES
PLEASE SELECT FOUR

ADDITIONAL CHARGES APPLY

MUSHROOM CARPACCIO (GF) (V)

Baby Tendrils | Haricots Verts | Parmesan Shaved
Almonds | Lemon Truffle Vinaigrette

BEET & CITRUS (VT)

Tatsoi | Orange Oil | Radish

BURRATA & TOMATO THREE WAYS (VT)

Basil Oil | Balsamic Caviar

STRAWBERRY BURRATA SALAD (VT)

Pickled Fennel | Toasted Almonds | Swiss Chard
White Balsamic Vinaigrette | Basil Sugar

BEET RAVIOLI (GF) (VT)

Westfield Farm Goat Cheese | Arugula | Toasted
Sunflower Seeds | Broken Beet Vinaigrette

GNOCCHI (VT)

Lemon Cream Sauce | Spring Peas

LOBSTER BOLOGNESE GARGANELLI

Basil

SMOKED SALMON CARPACCIO (GF)

Beets | Cherry Tomatoes | Purple Potatoes
Yuzu Vinaigrette | Chervil | Sorrel

PROSCIUTTO & MELON

Balsamic Reduction | Micro Lettuce

DUCK BREAST

Cherry Compote | Grissini

EL PASTOR TACO (GF)

Roasted Pork | Pineapple Salsa

PULLED SHORT RIB TACO (GF)

Salsa Negra | Lime | Onion

COD (GF)

Miso Glaze | Pickled Mushroom

LEMONGRASS POACHED COD (GF)

Forbidden Black Rice
Yellow Pepper Kumquat Coulis | Sorrel

AHI TUNA (GF)

Avocado | Micro Herbs | Chili

RIBEYE RICE CAKE (GF)

Carrot Ginger Wasabi | Mirin Glaze
Black Sesame Seeds

RIBEYE (GF)

Corn Custard | Asparagus

LAMB LOIN (GF)

Herb Pomme Purée | Pomegranate Gastrique



FIRST COURSE
PLEASE SELECT ONE

Accompanied by artisanal breads with chive & sea salt butter

VEGETARIAN

BUCHERON BRÛLÉE & MELON (VT)

Seasonal Melon | Cucumber | Mizuna | Basil
Quinoa | Cherry Tomatoes | Balsamic Pearls

ARTICHOKES (GF) (VT)

Mustard Greens | Rainbow Chard | Shaved Reggiano
Nasturtium | Broccolini | Radish | Pickled Fennel
Infused Herb Oil & Champagne Vinegar

ROASTED LEEK SALAD (GF) (VT)

Pickled Rhubarb | Radish
Goat Cheese | Walnuts | Parsley

BABY ICEBERG & FAVA BEANS (GF) (VT)

Shaved Young Pecorino | Mint
Pea Shoots | Lemon Mint Vinaigrette

BABY GEM SALAD (VT)

Buttermilk Blue | Golden Beets | Currants
Dried Cranberries | Lemon Dressing

BEET RAVIOLI (GF) (VT)

Westfield Farm Goat Cheese | Arugula
Toasted Sunflower Seeds | Broken Beet Vinaigrette

BEET SALAD (VT)

Pistachio Crusted Goat Cheese | Grapes
Seasonal Greens | Parsley Oil | Saba

BURRATA & SPRING GREENS (VT)

English Peas | Fava Beans | Affilla Cress
Snow Pea Leaves | Thai Basil | Grissini
Balsamic Pearls | Green Oil

BURRATA & TOMATO THREE WAYS (GF) (VT)

Tomatoes | Confit Tomato | Tomato Water
Parmesan Frico | Micro Basil | Basil Oil

BURRATA & SMOKED PAPRIKA RYE CRISP (VT)

Gem Lettuce | White Bean Purée
Cannellini Beans | Spring Garlic Chimichurri

SUMMER SQUASH CARPACCIO (GF) (VT)

Swiss Chard | Chives | Aged Soy | Pickled Shallot
Toasted Almonds | Lemon Vinaigrette

PEA PANNA COTTA (VT)

Whipped Goat Cheese | Beech Mushrooms
Sugar Snap Peas | Asparagus Tips
Toasted Pistachios | Pea Shoots
Micro Pansies | Brown Butter Crust

MELON & FETA (GF) (VT)

Feta Mousse | Watercress | Pickled Rinds
Broken Lemon Vinaigrette

(gf) gluten free (v) vegan
(vt) vegetarian



FIRST COURSE
CONTINUED



Accompanied by artisanal breads with chive & sea salt butter

VEGAN

MUSHROOM CARPACCIO (GF) (V)

Baby Tendrils | Haricots Verts | Parmesan
Shaved Almonds | Lemon Truffle Vinaigrette

CITRUS CARROT SALAD (GF) (V)

Cauliflower | Pear | Carrot | Kohlrabi
Clementine | Quinoa | Cranberries | Walnuts

CARROT & CHICKPEA SALAD (V)

Sesame Crisp | Ras el Hanout Vinaigrette
Affilla Sprouts

GRAIN BOWL (V)

Wheatberries | Quinoa | Arugula
Green Juice | Lambrusco Vinegar

LEAVES & SEEDS (GF) (V)

Shredded Vegetables | Pears | Herbs
Baby Lettuce | Toasted Seeds
Root Vegetable Purée

BABY WEDGE (GF) (V)

Strawberry | Cucumber | Radish
Yellow Beets | Baby Tomatoes
Crispy Chickpeas | Balsamic Dressing

YELLOW TOMATO GAZPACHO (GF) (V)

Cucumber | Niçoise Olive | Roasted Tomatoes
Garlic - Herb Oil | Puffed Rice

SEAFOOD

GRILLED CAESAR SALAD

White Anchovy | Classic Caesar Dressing
Garlic Parmesan Croutons | Freshly Grated Parmesan

DECONSTRUCTED SPRING ROLL (GF)

Grilled Lemongrass Tiger Prawns
Wood Ear Mushroom Mousse | Gem Lettuce
Crispy Rice Chip | Micro Daikon Sprouts
Nuoc Cham Vinaigrette

AHI NIÇOISE (GF)

Fingerling Potato | Haricots Verts
Roasted Tomatoes | Quail Egg
Mâche | Lemon Vinaigrette

SMOKED SALMON CARPACCIO (GF)

Beets | Cherry Tomatoes | Purple Potatoes
Yuzu Vinaigrette | Chervil | Sorrel

SHRIMP & AVOCADO (GF)

Watermelon | Pickled Onion
Cilantro | Honey - Lime Vinaigrette

***LOBSTER & HEIRLOOM TOMATOES**

Chilies | Thai Basil | Chive Oil
Horseradish - Tomato Consommé

**SUPPLEMENTAL CHARGE*

(gf) gluten free (v) vegan
(vt) vegetarian



WARM FIRST COURSE

(CANNOT BE PRE-SET)

CONTINUED



Accompanied by artisanal breads with chive & sea salt butter

SUMMER VEGETABLE RAVIOLI (VT)

Squash | Fava Beans | Cherry Tomatoes | Basil | Garlic | Pecorino

POTATO GNOCCHI (VT)

Truffle Asparagus Fondue | Red Sorrel | Spring Peas

CHEESE TORTELLINI (VT)

Hen of the Woods | Gaeta Olive

SHORT RIB GARGANELLI

Parmesan | Parsley

SHRIMP & CREAMY WHITE CORN GRITS (GF)

Tarragon & Herb Salad | Creole Vinaigrette

***SEA SCALLOPS & PARMESAN RISOTTO (GF)**

Orange Coulis | Sunflower Sprouts

**SUPPLEMENTAL CHARGE*

***LOBSTER & FORBIDDEN BLACK RICE CAKE (GF)**

Pea Shoots | Thai Basil | Green Curry

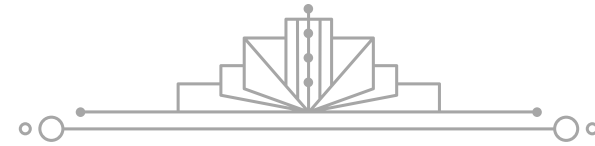
**SUPPLEMENTAL CHARGE*

***LOBSTER & CRAB**

Lemon Poached Lobster Tail | Maryland Crab Stuffed Pasta
Chive Ricotta Crème | Asparagus | Pea Sprouts | Anise Beurre Blanc

**SUPPLEMENTAL CHARGE*

(gf) gluten free (v) vegan (vt) vegetarian



ENTRÉE
PLEASE SELECT ONE

FISH

BRANZINO & ASPARAGUS

Morel Mushrooms | Pommes Dauphine | Asparagus Fondue

BRANZINO & FREGOLA SARDA

Zucchini | Cipollini Onion | Basil

ROASTED ARCTIC CHAR (GF)

Asparagus | Breakfast Radish | Couscous | Lemon Lavender Vinaigrette

HALIBUT (GF)

Champagne-Parmesan Risotto | Sweet Corn | Oven Dried Tomato Relish | Marigold Confetti

RED SNAPPER (GF)

Corn Soufflé | Grilled Artichokes | Broccoli Rabe | Spanish Oil | Romesco

STRIPED BASS (GF)

Artichoke | Watercress | Potato Pearls | Caviar Crème Fraîche

LEMONGRASS POACHED COD (GF)

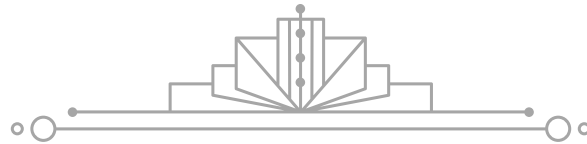
Forbidden Black Rice | Pressed Sumac Carrot | Yellow Pepper Kumquat Coulis | Sorrel

***MISO GLAZED BLACK COD**

Forbidden Black Rice | Baby Bok Choy | Pickled Hon Shimeji | Kaffir Lime - Dashi

**SUPPLEMENTAL CHARGE*

(gf) gluten free (v) vegan
(vt) vegetarian



ENTRÉE
CONTINUED

GOFFLE FARMS POULTRY

FRENCH CUT CHICKEN BREAST (GF)

Fingerling Potatoes & Baby Vegetables
Sweet Pea Purée | Juniper Jus

ROSEMARY ROASTED CHICKEN (GF)

Lemon Potatoes | Creamed Peas | Hen of the Woods

BALSAMIC - CHERRY GLAZED CHICKEN

Sweet Potato Latke | Yogurt Creamed Spinach
Sunflower Seed | Pan Reduction

CITRUS ROASTED CHICKEN (GF)

Sweet Potato Wedges | Summer Succotash | Pan Sauce | Chives

BALSAMIC GLAZED DUCK BREAST (GF)

Parsnip Purée | Porcini Mushrooms | Blackberries & Cherries
Beet Root | Sorrel | Black Currant Glace

(gf) gluten free (v) vegan
(vt) vegetarian



**ENTRÉE
CONTINUED**



GRASS FED BEEF

FILET MIGNON & ASPARAGUS RISOTTO (GF)

Grilled Trumpet Mushroom | Mascarpone | Sweet & Sour Onion Reduction

FILET MIGNON & SUMMER VEGETABLE SUCCOTASH (GF)

Snow Pea Greens | Melted Leeks | Chimichurri

FILET MIGNON & TRUFFLE POMME PURÉE (GF)

Baby Carrots | Roasted Tomatoes | Pink Peppercorn Demi

SWEET & SPICY SHORT RIB (GF)

Coconut Jasmine Rice | Green Beans | Mole

BEEF SHORT RIB (GF)

Smoked Potato Purée | Haricots Verts | Spun Parsnips | Rosemary Glace

SHORT RIB BULGOGI

Coconut Sticky Rice | Shaved Bok Choy | Sesame Vegetable Slaw | Unagi Glace

NEW YORK STRIP (GF)

Potato Pearls | Brussels Sprouts | Port Jus | Micro Basil

LAMB

***ZA'ATAR LAMB RACK (GF)**

Grilled Polenta | Smoked Eggplant Ragout | Coriander - Sumac Yogurt

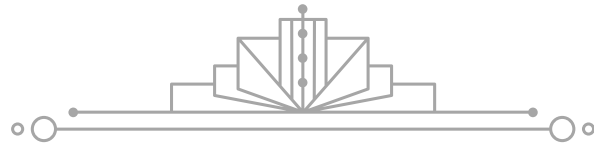
**SUPPLEMENTAL CHARGE*

***HERB CRUSTED RACK OF LAMB (GF)**

Artichoke-Asparagus-Fava Bean Fricassee | Zinfandel - Pomegranate Reduction

**SUPPLEMENTAL CHARGE*

(gf) gluten free (v) vegan
(vt) vegetarian



SILENT VEGETARIAN ENTRÉE
PLEASE SELECT ONE

EGGPLANT "MEATBALLS" (VT)

Zucchini Noodles | Harissa Marinara | Shaved Reggiano | Fried Basil

ELOTE RISOTTO (VT)

Wheatberry Risotto | Roasted Sweet Corn | Mexican Crème | Cotija Cheese

THAI CHILI SQUASH (V)

Mustard Green Pesto Risotto | Lemongrass Coconut Cream Velouté | Sprout Salad | Pepitas

SPRING ORECCHIETTE (V)

Summer Mushrooms | Olives | Spring Peas | Pesto

TORTA PANZANELLA (GF) (V)

Herbed Polenta | Marinated & Roasted Vegetables | Balsamic Glaze | Basil Oil

CRUSTED CAULIFLOWER (GF) (V)

Fingerling Potato Salad | Cress & Pansies | Green Goddess Dressing

TANDOORI SPICED CAULIFLOWER STEAK (V)

Ancient Grains | Curried Chickpeas | Cilantro Oil | Harissa

ASH CRUSTED SWEET POTATO (GF) (V)

Summer Vegetable Stew | Fine Herbs | Vegetable Demi-Glace

(gf) gluten free (v) vegan
(vt) vegetarian





DUET ENTRÉES
OPTIONAL



**All Duets are a Supplemental Charge*

***HERB ROASTED CHICKEN & SALMON EN CROÛTE**

Rösti Potato | Haricots Verts | Pan Jus

***SHORT RIB BULGOGI & MISO COD**

Coconut Sticky Rice | Sesame Vegetable Slaw | Unagi Glace

***FILET MIGNON & GRILLED JUMBO PRAWNS (GF)**

Champagne-Parmesan Risotto | Roasted Tomato | Melted Leeks | Chimichurri

***BRAISED BEEF SHORT RIB & CRISPY BRANZINO (GF)**

Cauliflower & Brie Gratin | Asparagus | Demi
Oven Dried Tomato Relish | Marigold Confetti | Citrus Olive Oil

***FILET MIGNON & LOBSTER (GF)**

Tail & Claw | Truffle-Pomme Purée | Grilled Asparagus | Herb Compound Butter

***NY STRIP & LOBSTER (GF)**

Smoked Potato Purée | Haricots Verts | Spun Parsnips | Fennel Pollen Infused Butter

(gf) gluten free (v) vegan
(vt) vegetarian



KIDS COCKTAIL HOUR

PLEASE SELECT SIX BUTLER PASSED HORS D'OEUVRES

MINI BURGER SLIDERS

SESAME CHICKEN

Sweet & Sour

MAC N' CHEESE BITES

MINI REUBEN

Corned Beef | Pickled Cabbage

FRENCH BREAD PIZZAS

FRANKS EN CROUTE

Spicy Brown Mustard

TATER TOTS

BUFFALO CHICKEN BITES

Micro Celery | Bleu Crème | Crisp

MOZZARELLA STICKS

Marinara

GRILLED CHEESE SANDWICHES

POPCORN CHICKEN

VEGETABLE SPRING ROLL

MINI CHICKEN PARMESAN SLIDERS

CRISPY FALAFEL & HUMMUS

CHICKEN N' WAFFLES

EGGPLANT "MEATBALLS"

Chermoula

PEAR & GORGONZOLA FLATBREAD (VT)

Arugula | Truffle | Sweet Crème

LOBSTER ROLL

Brioche | Chive

KOREAN CHICKEN SLIDER

Gochujang Fried Chicken | Kimchi Slaw | Sriracha Aioli

CUBAN

Pickle | Spiced Mustard | Swiss

KIDS DINNER STATIONS
PLEASE SELECT TWO

SLIDER BAR

BEYOND BURGER

Vegan American Cheese
BBQ Sauce | Fried Onions | Bun

GRILLED BEEF

Potato Roll | White Cheddar
Garlic Aioli | Fried Onions | Pickles

CHICKEN PARMESAN SLIDER

Fresh Mozzarella | Marinara | Garlic Knot

CHILLED LOBSTER ROLL

Potato Bun | Micro Cilantro

CRISPY SHOE STRING FRIES

PICKLE SPEARS

TACO BAR

SWEET & SPICY SHORT RIB

Jalapeño | Pickled Onion | Cilantro

CHICKEN TINGA

Salsa Verde | Cabbage | Cilantro

SWEET & SPICY SQUASH

Avocado Yogurt | Jalapeño | Cotija | Cilantro

CHILI - LIME MANGO & JICAMA
CHIPS N' CONDIMENT BAR

Plantain & Blue Corn Chips | Guacamole
Roasted Tomato Pico | Hot Sauces | Limes | Queso Fresco

ACCOMPANIMENTS

Hot Sauces | Limes | Queso Fresco

PIZZA BAR

MARGARITA

Fresh Mozzarella | Marinara | Basil

PEPPERONI

Fresh Mozzarella | Marinara | Basil

GRILLED VEGETABLE

Fresh Feta | Arugula | Pesto

TOPPINGS:

Parmesan
Chili Flakes
Pepperoncini
Chili Oil



KIDS DINNER STATIONS CONTINUED

POKE BAR

TUNA

Sticky Rice | Edamame | Pickled Cucumber
Scallion | Sesame | Shiso | Mango

SALMON

Sticky Rice | Seaweed Salad
Asian Pear | Daikon | Furikake

TOFU

Brown Rice | Stir Fried Vegetables
Edamame | Puffed Rice | Nori

SAUCES

Sesame | Teriyaki | Ponzu
Chili Oil | Gochujang

CRUNCHIES

Lotus Chips | Wonton Crisps
Sesame Seeds | Puffy Rice

STREET TRUCK

HOT DOGS

CRISPY BONELESS WINGS

FRIED MOZZARELLA

TATER TOTS

FRIED PICKLES

CRISPY SHOE STRING FRIES

CONDIMENTS

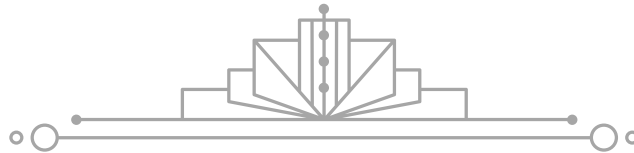
Sriracha | Bacon | Sauerkraut
Relish | Blue Cheese | Queso Fresco
Franks Red Hot Marinara

MAC & CHEESE BAR

PASTA IN A PARMESAN WHEEL

PLEASE SELECT EIGHT TOPPINGS:

Italian Sausage	Tomatoes
Lobster	Broccoli Florets
Cauliflower	Crispy Shallots
Jalapeños	Toasted Herb Breadcrumbs
Wild Mushrooms	Basil
Southern Fried Chicken Bites	Olive Oil
Bacon Bits	White Truffle Oil



PLATED DESSERT

PLEASE SELECT ONE

ACCOMPANIED BY COFFEE & TEA SERVICE
TO THE TABLE WITH MIGNARDISE

ALMOND CHOCOLATE CRUNCH

Chocolate Mousse | Almond Crèmeux | Caramel Sauce

BLACK-OUT CAKE

Devil's Food Cake | Chocolate Crèmeux | Malted Custard | Bittersweet Glaze

WHITE-OUT CAKE

White Chocolate Mousse | Cranberry Vanilla Crèmeux | Cacao Sauce

DARK CHOCOLATE RASPBERRY MOUSSE CAKE (VT)

Salted Cocoa Nibs

FLOURLESS CHOCOLATE FONDANT (GF) (VT)

Burgundy - Macerated Currants | Vanilla Chantilly

NEW YORK STYLE COOKIES & CREAM CHEESECAKE (VT)

Oreo Chantilly | Maraschino Cherry | Amarena Cherry | Oreo Crumble

BLOOD ORANGE MOUSSE PROFITEROLE (VT)

Crème Anglaise | Sugar Tuile

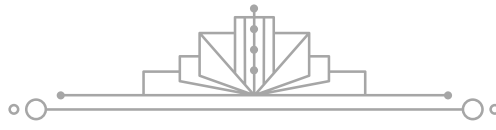
STRAWBERRY DELIGHT

Elderflower Strawberries | Short Cake | Vanilla Avocado Cream

VEGAN COCOA MOUSSE (V)

Raspberry Ganache | Raspberries

(gf) gluten free (v) vegan
(vt) vegetarian



DESSERT RECEPTION

ACCOMPANIED BY A COFFEE & TEA STATION
PLEASE SELECT EIGHT DESSERTS

**Can replace plated dessert at no additional charge or
complement plated dessert for a supplemental charge*

FLOURLESS CHOCOLATE CAKE BITES (GF) (VT)

CHOCOLATE DIPPED CHEESECAKE LOLLIPOPS (VT)
Rainbow Sprinkles

DARK CHOCOLATE RASPBERRY GANACHE (VT)
Bittersweet Chocolate Mousse | Raspberry Ganache

CARAMEL CHEESECAKE BITES (VT)

TRADITIONAL GERMAN CHOCOLATE CAKE (VT)

BLUEBERRY CHEESECAKE (VT)

FRIED COOKIE DOUGH (VT)

BLACKBERRY CHEESECAKE (VT)

CHOCOLATE MOUSSE ÉCLAIR (VT)

LEMON MERINGUE PIE POP (VT)

VEGAN CHOCOLATE PUDDING (GF) (V)

KEY LIME TARTLET (VT)

CLASSIC ICE CREAM SANDWICHES
WITH SPRINKLES (VT)

FRIED PEACH RAVIOLI (VT)

CHOCOLATE CHIP COOKIE &
VANILLA MILKSHAKE SHOT (VT)

PINEAPPLE COCONUT BAR (V)

MOCHA TIRAMISU PARFAIT (VT)

Flourless Chocolate Cake
Coffee Mascarpone Mousse | Cocoa Nibs

SEASONAL ASSORTMENT OF
MINI SORBET CONES (VT)

SEASONAL FRUIT MARTINIS (GF) (V)

ESPRESSO BOCA NEGRA CAKE (VT)

FINANCIER FRAMBOISE (VT)
Fresh Raspberries

BANANA TOFFEE CHOCOLATE CUP (VT)

CARROT CAKE (GF) (V)

CHOCOLATE ALMOND TRIFECTA TART (VT)

WALNUT BLONDIES (VT)

ALMOND CARAMEL ROCHER (VT)

EXOTIC MOUSSE CAKE (VT)
Raspberry | Passion Fruit Cake | Coconut Biscuit

DARK CHOCOLATE-RASPBERRY TRUFFLE (VT)

ASSORTED MACARONS (VT)

PASSIONFRUIT WHITE
CHOCOLATE TRUFFLE (GF) (VT)

PASSIONFRUIT ÉCLAIR (VT)

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(vt) vegetarian